



## LARGE PARTIES

Andiamo's intimate bungalow is an ideal setting for parties looking to celebrate special occasions. We're flexible and will work with you to coordinate your special event based on your menu preferences and seasonal availability.

From the list of menu choices below, please select up to four appetizers, five entrées and three desserts. Our three-course meal is \$36 per person. Beverages, tax and service charges are additional. Please note, some items may only be available seasonally.

## LARGE PARTY MENU OPTIONS

### APPETIZERS

#### **Caesar Salad**

anchovy oil, fresh egg yolk, parmesan and garlic croutons

#### **Mixed Baby Lettuces**

lemon, walnuts, pecorino and olive oil

#### **Crispy Polenta**

rosemary and gorgonzola sauce

#### **Parma Prosciutto**

belgain endive or asparagus, white truffle oil and shaved reggiano parmesan

#### **Roasted Beet Salad**

warm french goat cheese, arugula and tapanade focaccia

#### **Antipasti**

house-made mozzarella, italian salamis, oven-dried tomatoes, roasted garlic and marinated olives

### ENTRÉES

#### **Lasagna Bolognese**

(veal, pork and beef) with spinach and parmesan (must have two week notice for this item) (+\$3 per order)

#### **Penne with Spicy House-Made Lamb Sausage or Pollo Real Smoked Chicken**

tomato, caramelized onions, spinach and roasted peppers (with or without meat)

#### **Linguine with Spicy Grilled Shrimp**

olives in a white wine tomato cream sauce. garnished with bread crumbs

#### **Fettuccini Arrabiata**

wild mushrooms, spicy tomato sauce, garlic and basil

#### **Chicken Marsala**

roasted fingerling potatoes, dried porcini mushrooms and sautéed spinach



## LARGE PARTY MENU OPTIONS (continued)

### **Crispy Duck Leg**

sautéed spinach, grilled polenta and roasted turnips

### **Chicken Parmesan**

melted fontina and roasted tomato sauce, with sautéed spinach and spaghetti

### **Pan-Seared Pork Scaloppini**

butter sauce with capers and mustard, red chard and creamy polenta (+\$2 per order)

### **Sautéed Chicken Livers**

mushroom ragout, grilled radicchio, red bell peppers, spinach and polenta (+\$2 per order)

### **Grilled Chicken Breast**

sautéed vegetables, roasted potatoes, tapanade and aioli

### **Veal Scaloppini**

mashed potatoes and sautéed baby vegetables (+\$6)

### **Fish of the Night**

saffron risotto friter with baby vegetable salsa verde (ruby trout, rainbow trout, halibut or salmon) (+\$6 per order)

## DESSERTS

### **Granita Parfait**

layers of seasonal fruit italian ice and häagen dazs vanilla ice cream

### **Tiramisu**

ladyfingers with espresso, mascarpone, callebaut chocolate shavings and toasted hazelnuts

### **Pannacotta**

creamy vanilla italian custard

### **Profiteroles**

puff pastries with häagen dazs vanilla ice cream and warm callebaut chocolate sauce

### **Callebaut Chocolate Pots de Crème**

fresh strawberry purée

### **Polenta Poundcake**

whipped cream and seasonal berries

### **Lemon Tart**

häagen dazs vanilla ice cream

### **Cookie Plate**

chef's selection

*Please refer to the large party confirmation form to record your selections.*